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AOC ALSACE Pinot Noir Barrique 2016



Grape variety : 100 % pinot noir

Type of soil : sand at 250m high

Vines planted in 1990 - old vines

Alcohol : 13.45 %

Total acidity : 3.67g/l h₂so₄

Residual sugar : <1 g/l

Harvest : handpicked grapes

Winemaking process :

Harvest partially destalked. 10 days maceration. Natural fermentation with homemade *levain*.

Aged 24 months in old Burgundy barrels.

Tasting notes

Nose on red berries cherry and a hint of pepper and wood. The taste is fruity and juicy, with soft tanins very well integrated.
The final is fresh and peppery

Food and wine pairing suggestions

Perfect with a cheese and cold meats platter, roast beef or fish such as red tuna steak.

You can drink it now or let it get older.

Ageing potential : 10 years.

